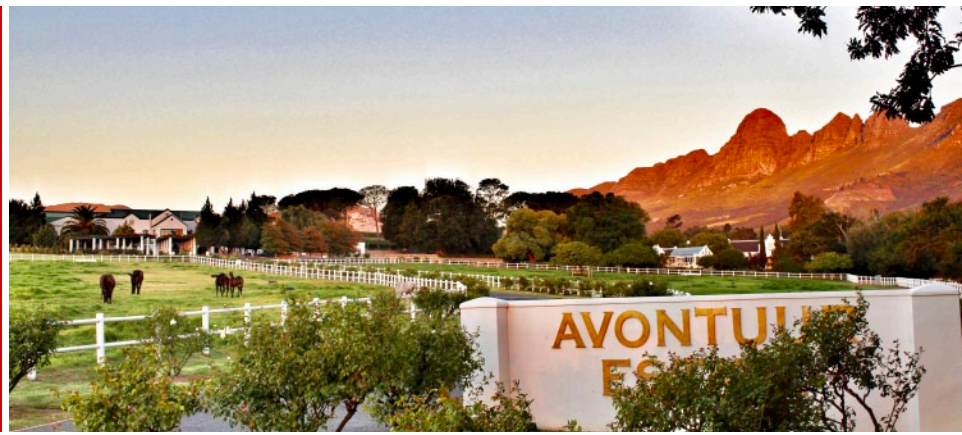




AVONTUUR
E S T A T E



CABERNET SAUVIGNON 2014

"Stellenbosch is known for its quality Cabernet Sauvignons, and at Avontuur we love making this wine. Helderberg Cabernets are elegant but full-bodied and show off our terroir beautifully."

Winemaker, Jan van Rooyen



WINE OF ORIGIN:	Stellenbosch
WINEMAKER:	Jan van Rooyen
VARIETAL:	Cabernet Sauvignon 100%
AROMA:	The nose shows upfront cassis, red cherries and raspberries, with an intriguing whiff of sweet spice, liquorice and vanilla from the wood ageing.
FLAVOUR:	A full-bodied Cabernet Sauvignon with red fruit following through from the nose and fresh herbs on the finish. Grippy tannins give the wine backbone and leaves the taster with a well-balanced experience. Good ageing potential.
FOOD PAIRING:	Fillet or Rump steak with a red wine reduction or any other full-flavoured red meat dish.
MATURATION:	Drink now or over the next 5-7 years from bottling.
VINIFICATION:	Harvested at full ripeness (24.5 B) from two of our finest blocks. The grapes were destemmed and cold-soaked for 2 days before fermentation. Regular pump overs gave optimal colour and flavor extraction. After malolactic fermentation, the wine was aged in second-fill French Oak barrels for 21 months before bottling.
HARVEST DATE:	25 March 2014
BOTTLING DATE:	13 December 2017
ANALYSIS:	Alc: 14.5% RS: 1.8 TA: 5.7 pH: 3.53

R44 Stellenbosch Road | Somerset West | 7130 | South Africa

T +27 21 855 3450 | info@avontuurestate.co.za | www.avontuurestate.co.za

    Avontuurestate

The Tasting room is open daily for wine tastings. Avontuur Estate is next to the R44 between Stellenbosch & Somerset West.